

Product Specification

Product name: French Spice Blend
Article-no.: 160352
Customer no.:
Name of customer
Article-no. customer:
Version: StL0011 valid from 08.03.2023

01. Product description:

Spice salt

02. Level of usage:

15-20 g per kg

03. Label marking:

Salt, tomato powder, MUSTARD FLOUR, dextrose, onion, seasoning, sunflower oil, chilli, spice extract (contains CELERY)

Additional information to label marking: If the product contains allergens which have to be declared on the product, then these allergens are mentioned in brackets (...) next to the ingredient. Further information about allergens are given at the point allergen statement in the product specification.

04. Ingredients:

Salt, tomato powder, MUSTARD FLOUR, dextrose [maize, wheat], onion, seasoning (acid hydrolyzed vegetable protein [maize, rape]), sunflower oil, chilli, spice extract (flavouring preparation [CELERY], other ingredients: dried glucose syrup [maize])

contains carry-over processing aid (declaration is not necessary): anti-caking agent: E 470 calcium stearate, E 551 silicon dioxide

The indication of the countries of origin is the main procurement countries, the countries of origin may differ due to global raw material procurement. This information is not subject to the change service; it will only be updated when the product specification becomes valid again.

05. Custom tariff no.:

21039090

06. Producer:

Lay Gewürze GmbH
D-98631 Grabfeld OT Queienfeld, Germany
Tel. 036944/521-0 - Fax 036944/521-300
EU-registration no: TH 04503

07. Standard package:

8 kg bucket

08. Packaging material:

Bucket: PP

09. Codification:

Example: P07166117; P: production lot; 07: for the year; 166117: singular number from the computer system



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mitteltechnologie

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10. EAN-Code:
8 kg bucket=4022197251382

11. Storage and transport conditions:
Keep cool and dry, protect against sun, max. + 25 °C. No guarantee for open bags.
Short-term elevated temperatures (e.g. transport) do not affect the quality of the product, but should be limited to an unavoidable level.

12. Shelf life:
548 days

13. Remaining life:
182 days

14. Quality marks:
If the product name contains the word "-halal-" that means the product is halal-certified. This product was manufactured, filled and packed according to islamic laws and is recognized as halal.
The product corresponds to the current EU food law, in particular the EU-VO 1881/2006 maximum levels for certain contaminants in or on food and feed and is exclusively for their commercial production.
We guarantee a consistent sensory profile for every delivery our product. The visual impression can be due to raw materials and nature vary within slight tolerances. Warehouse-related changes are possible but are an unrestricted use of the product within the specified minimum shelf life, in compliance with the specified storage conditions, in the original sealed container not opposite. In general, it is safe to exceed the specified storage temperature for transport over a reasonably short period of time

15. Trial taking:
We assure the analytical valuation based on our modified sample drawing procedure according to ISO 948:2009 (test of quantitative and qualitative characteristics of spices and additives).

16. Foreign matter statement:
Our raw material, semi- and finished products are controlled about pests, contaminates like glass, stones and other foreign materials by sieving and metal detection.
This system of product assurance is based on our HACCP-concept.
For products / raw materials, especially small quantities and hand mixes, which are sent as samples, there is no processing / cleaning in our facilities.
We can eliminate the last product risks such as foreign components do not completely exclude and recommend the user of this article, before further use
Use the usual safety measures for food such as metal detection or sieving.

17. Mycotoxin/pesticide:
The values of mycotoxins and pesticides are in accordance with the current EU Regulations.



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18. Gen technology statement:

The product is in accordance with the GMO Regulations (EC) No 1829/2003 and 1830/2003 and has not to be declared as GMO-product.

19. Radiation statement:

The product is not treated with Ethylene oxide and ionising rays, which is confirmed by our suppliers.

20. Organoleptic characteristic:

| Parameters | Lay specification |
|-------------|----------------------------|
| Appearance | red |
| Smell | typical |
| Taste | typical |
| Test medium | 2 g + 200 ml hot tap water |

21. Chemical-physical information:

| Parameters | Minimum | Maximum | Dimension | Method |
|--------------|---------|---------|-----------|-----------------------|
| Salt content | 52,00 | 55,00 | % | §64 LFGB, L 05.02-1 |
| D- Glucose | 4,00 | 7,00 | % | § 64 LFGB, L 07-00-24 |

22. Microbiological information:

Standard values

| Parameters | Maximum | Dimension | Method |
|-----------------------------|----------|-----------|---|
| Total plate count | 1000000 | cfu / g | §64 LFGB L00.00-88 mod., L06.00-19 mod. |
| Salmonella | negative | in 25 g | §64 LFGB L 00.00-20 |
| presumptive Bacillus cereus | 1000 | cfu / g | §64 LFGB L01.00-72 mod., L00.00-33 |
| Escherichia coli | 1000 | cfu / g | §64 LFGB L01.00-54 mod., L00.00-132/2 |
| Yeast | 10000 | cfu / g | §64 LFGB L 01.00-37 mod. |
| Mould | 100000 | cfu / g | §64 LFGB L 01.00-37 mod. |



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23. Nutrition information:

| Parameters | Value | Dimension |
|--------------------------|--------|-----------|
| Energy (kcal) calculated | 180,00 | kcal |
| Energy (kJ) calculated | 762,00 | kJ |
| Fat | 4,00 | g/100 g |
| Saturated fatty acids | 2,20 | g/100 g |
| Carbohydrate (total) | 26,90 | g/100 g |
| Carbohydrate (sugar) | 13,80 | g/100 g |
| Protein | 6,60 | g/100 g |
| Salt content (Na x 2,5) | 53,50 | g/100 g |

The nutrition information are calculated values based on the list of items, supplier information, literature and are not analytic measured values

24. Legal instructions:

The product is in conformity with the German and European Food Law as well as the ordinances in their current valid form, as mentioned on the product label. The local Food Law in each country if valid for the usage of the mentioned article. It is in the obligation of the client of Lay Gewürze GmbH to know and to obey the local Food Laws. Lay Gewürze GmbH does not take over any responsibility in this respect.



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25. Allergen statement:

| Allergens according to Regulation (EU) No 1169/2011 | According to recipe free from | Cross-contamination possible, because in the same production facility / -line?* | If "yes" *, are suitable measures taken to avoid cross-contamination so that we refrain from identifying traces? | Limit values for dry products (related to food) | Limit values for liquid products (related to food) |
|---|-------------------------------|---|--|---|--|
| | Yes/No | Yes/No | Yes/No | in ppm | in ppm |
| Cereals containing gluten and products thereof * | Yes | Yes | Yes | < 20 | < 5 |
| Shellfish or Crustaceans and products thereof | Yes | No | | | |
| Egg and products thereof | Yes | Yes | Yes | < 10 | < 2 |
| Fish / Seafood and products thereof | Yes | No | | | |
| Peanuts and products thereof | Yes | No | | | |
| Soybeans and products thereof | Yes | Yes | Yes | < 10 | < 2 |
| Milk and products thereof (incl. Lactose) | Yes | Yes | Yes | < 20 | < 1 |
| Nuts and products thereof ** | Yes | Yes | Yes | < 3*** | < 3*** |
| Celery and products thereof | No | Yes | Yes | | |
| Mustard and products thereof | No | Yes | Yes | | |
| Sesame and products thereof | Yes | Yes | Yes | < 5 | < 5 |
| Sulphur Dioxide & Sulphites at concentrations more than 10 ppm expressed as SO2 | Yes | Yes | Yes | < 10 | < 10 |
| Lupin and products thereof | Yes | No | | | |
| Molluscs and products thereof | Yes | No | | | |

* Cereal allergens: wheat, rye, barley, oats, spelt, kamut (or their hybridized strains) and products thereof

** Nut allergens: Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

*** the nuts are exclusively pistachios, which are stored in sealed packaging away from production

26. Validity:

The specification is valid until we send you a new version.



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27. Legend:

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